

BOSTON COOKING SCHOOL.

Orange Jelly for Above.

Two cupfuls of boiling water, one cupful cold water, one cupful of sugar, round tablespoonfuls of corn starch, g round of two oranges, juice of three orange, juice of one lemon, yolks of three eggs, tablespoonfuls of butter.

Add to the boiling water the fruit, the rind and the sugar. Mix the starch with cold water; then add to

... which all men use. ' ...

This is jolly enough for two cakes.

To decorate the above pie frost the top cake and mark the frosting in lines, sixths or eighths as it is to be cut from the centre outwards. With the frosting point put a wave or curling around the edge of the cake and outline these sections.

On each of these sections lay a section of orange, an eighth, which has been fully prepared and not broken. If you will, you may use a small piece of

10 lbs. By this time the price
y to four cents, and, the
ing \$10 as before. Su

in the middle. Then with the wavy frosting point put curling lines of frosting along the upper edge of each of the sections of orange. The result is a handsome cake. The combinations of white frosting on the yellow orange, and whole above the cakes make a symphony in color, while the regular lines curving from the centre satisfies one's idea of symmetry and one is ready to pronounce the whole "far too pretty to cut and eat."

Ornamental Frosting.

at the man who is shrewd
trib of old corn, and give it

"For this frosting," said Mrs. Daniel, "must beat and beat and beat and when done as you think, beat it and beat it some more. It's on the same principle as the for sweetening rhubarb pies: Put in the sugar you think they ought to have, then shut your eyes and put in some more."

quired to maintain heat, it was
one to the production of the

ing holes and tubes for frosting points. The
is made of very thin round sheeting run
in the shape of a cone or funnel. A
hole is left at the end of the funnel.
quarter of a yard of the sheeting, will
three bags. Into this bag put the point
side, pressing it firmly into and through
hole in the bag. The points which may
bought at the kitchen furnishing store
fifteen cents apiece, are in various shap
a plain tube has only a round hole, and
frosting when forced through will be
round thread, which may be wove
forth on the cake, used to write

break the bull and set him
ing with the rest of the w

The bag being partly filled with frost is held in the right hand and steadied in the left hand, while the frosting is squeezed through the point as fast or as slow as desired. With these instruments and a inventive genius one can make a cake beautiful as can be desired.

Neapolitan Cake.

Cream one cup butter, add two cups sugar, whites of five eggs beaten stiff, grated rind of one lemon, one cup cream and 4 cups flour, one-half nutmeg and one teaspoon

...for the work he did
...him experience and made

Rub the butter to a cream before the sugar is added, because it can be done much more quickly than when the sugar is put with it. Then cream the sugar with the butter and add the flavoring, the milk a little at a time till it is all in, if it is signs of curdling add a little flour. Add the above add the whites of the eggs, last of all the soda.

When the cake (as any mixture) is mixed run a knife around the edge of

the elms in parks and on

Frosting for Above.
Boil one cup sugar and one-third water together until it will thread. white of one egg very stiff and pour or syrup gradually, beating well; add curr raisins and citron and spread on top of cake.

No rule can be given for the length of necessary to boil this frosting. Boil and watch carefully, trying often till it threads.

Stir currants, seedless raisins, citron

difficulty of application. On
rins may be destroyed

Crumbs of Wisdom.

In opening an oven door don't let the escape quickly into your face, as it is for the eyes.

Always turn cake out on a cloth, as it sticks to a board or plate. Pieces of tablecloths, hemmed, make good cake cloths.

If sponge cake is solid and "meaty" probably because bread flour has been instead of pastry flour. Or it may have beaten too much.

Angel cake is not difficult to make.

ring the summer. The o

Frosting points should be at least six inches long to work well. They cannot be found in the shops like this, but are made by private manufacturers.

Always be careful not to slam the door or set things down heavily on the counter when cake is baking, as it may be a little that point when the jar will cause the cake to fall flat.

Rules for sponge cake, in which the egg and flour are taken by measure and not by weight, amount practically to the same as that given above, as in the same measure

Double windows are made to regulate temperature at the right point.

In beating for a long time with the spoon it turns it over and uses the spoon back and it will be found much easier. Daniell always uses the spoon this way.

If you have any frosting left after delecting cake, use it for sweetening something else, or seal up tight in a glass jar and use it for days if you wish for plain frosting. It seems stiff add a bit of lemon juice to beat hard.

